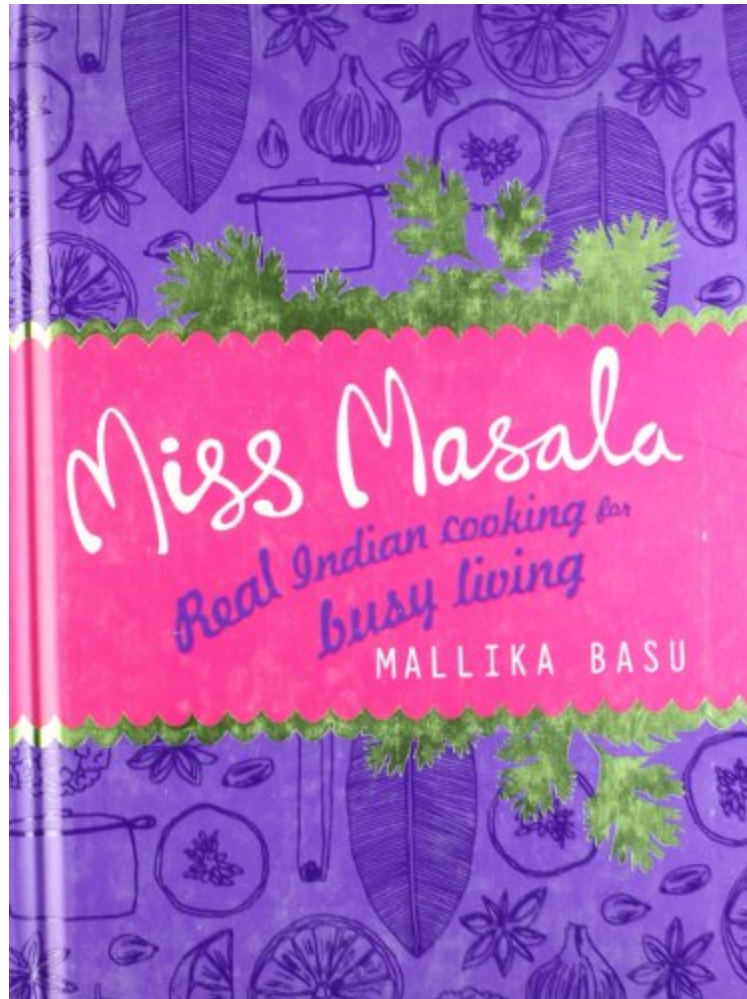


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Miss Masala: Real Indian Cooking for Busy Living

Mallika Basu

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Mallika Basu : Miss Masala: Real Indian Cooking for Busy Living before purchasing it in order to gage whether or not it would be worth my time, and all praised Miss Masala: Real Indian Cooking for Busy Living:

0 of 0 people found the following review helpful. Joie de Vivre with Indian CookingBy IMNSHOKudos to a self taught master chef of Indian cuisine. Following Mallika's narrative from neophyte to an accomplished, creative cook employing shortcuts without sacrificing taste or quality was engrossing. While my background appears to be the antithesis of Mallika's, I could relate to the maternal mother and grandmother's cooking styles and the author's exhausting cycle of work and home.I live near a very large, very well respected Indian market place in Rochester, New York. Shelves are lined with enticing bags of legumes, boxes of spices, fresh produce, and there is a backroom just stocked with hundreds of rices! My first visit to the Indian marketplace followed my husband's recent serious esophageal surgery. I knew it was essential that my meat 'n potato lovin' hubby immediately embrace a healthier, more

digestible Indian diet. My consternation at selecting - anything - must have been apparent to a very well-dressed mother and daughter. The daughter selected rice for me, and the mother stocked my cart with moong dal, explaining its nutritional values and even writing out their family's favorite recipe for kdichde. Thanks to Miss Masala, I armed with a variety of recipes and time-saving advice for my next store visit. My only quibble with the narrative is the repeated references to alcohol consumption. For my taste, there are too many references to drinking, alcohol, vodka. Unfortunately, these remarks served as a distractor, making me wonder about the role of alcohol in the author's life. But perhaps I am being too harsh if the intended audience for the cookbook is Generation Y, Echo Boomers or Millennials. I am looking forward to Mallika's next cookbook, which I am sure will have continued joie de vivre and culinary know-how. 0 of 0 people found the following review helpful. Five Stars By Michelle This is a fabulous and fun introduction to Indian cooking. Units and language are British. 0 of 0 people found the following review helpful. The book is wonderful well put together and also humorous By Gillian Didier Serre The book is wonderful well put together and also humorous, I actually corresponded with the author Malika Basu and it was she who suggested that I buy through it was a WIN WIN many thanks Gillian?

Delish recipes, hilarious anecdotes, and clever tips for juggling your masalas with your mascarasmdash; how any hapless kitchen honey can become a fashionista foodie and cook gorgeous Indian food

one of the 'Fashionista Foodies' InStyle 'book of the month' Olive magazine (May 2010) About the Author Mallika Basu has contributed to various Indian and lifestyle magazines and writes for an Indian website. She has been blogging at quickindiancooking.com since 2006, with 16,000 unique visitors each month and hits from around the world.